

COUNTY OF SACRAMENTO		NO.	REV.
DEPARTMENT OF HUMAN ASSISTANCE		1-2	
SENIOR NUTRITION SERVICES - POLICY AND PROCEDURE			
Regulation: California Department of Aging Section H- Title III, 147.15 – D- 2	CONTACT REFERENCE: NAME: Barbara Finnestead	APPROVED BY: JANINE BROWN	EFFECTIVE DATE: July 3, 2002
AREA: HOME DELIVERED MEALS			DISTRIBUTION: HDM STAFF
TITLE: HOME DELIVERED MEALS TEMPERATURE CHECK			

PURPOSE: To assure the quality of the foods we deliver we must maintain our food in the temperature "Safe Zone." Cold foods should be 40 degrees or below and hot foods 140 or above. In the temperature range between 40 and 140 degrees bacteria can grow more rapidly. Temperature readings outside of the safe range let us know to make changes in our delivery procedure to assure food safety.

Our clients are particularly susceptible to food borne illness. Therefore we must make every effort to prevent exposing them to food borne illness. A simple thing like knowing the temperature of the foods at the end of the route can allow us to make the necessary corrections to keep our senior clients safe.

PROCEDURE:

Take the temperature of the last meal you serve.

1. Use the hand sanitizer to wash your hands.
2. Use the alcohol wash to clean the thermometer.
3. Take the temperature of the cold foods first then the hot. Clean the thermometer in between taking the temperatures of different foods.
4. Write the result on your Route Sheet

